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Esp. Ing. Miguel Guagliano

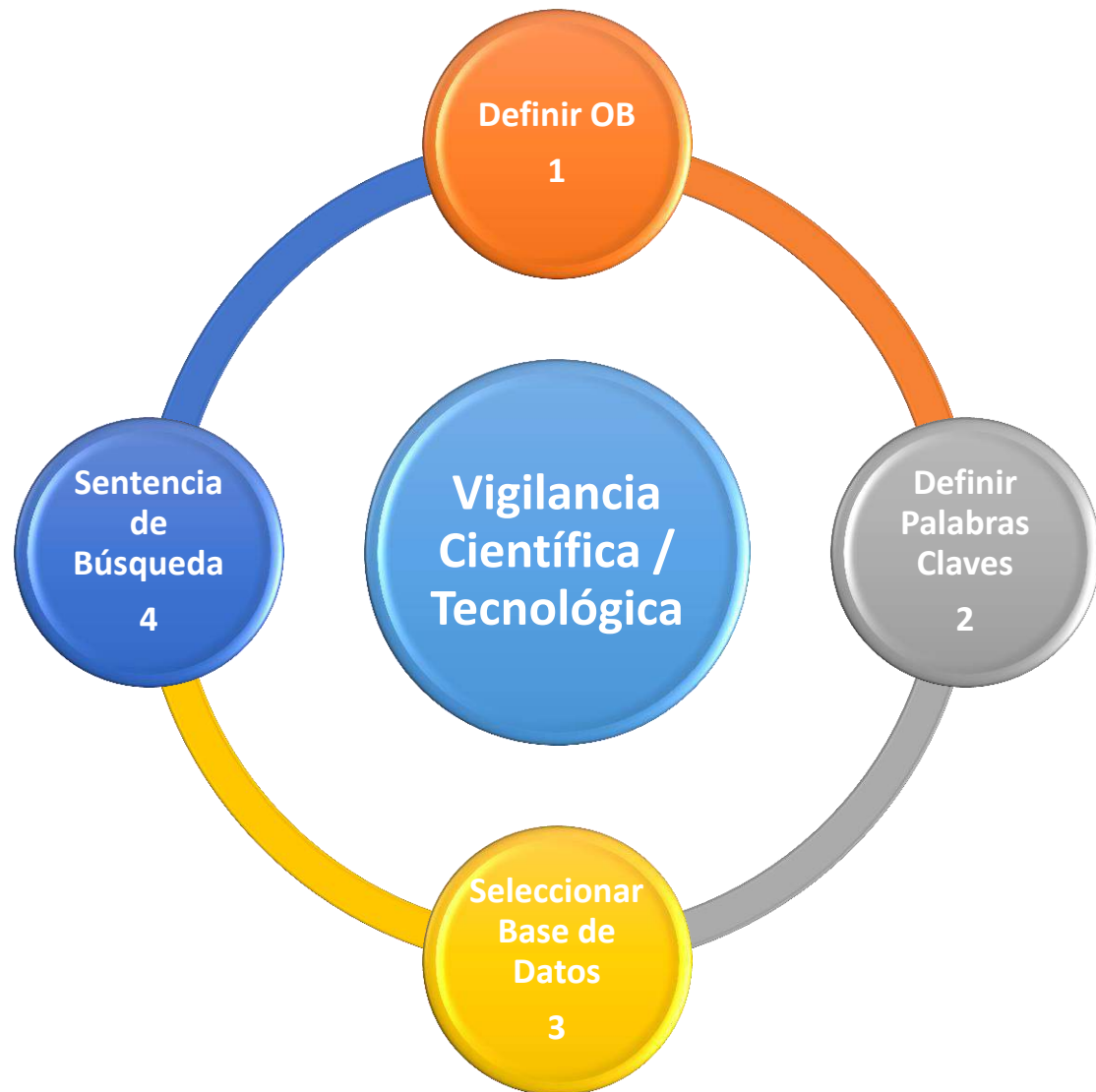
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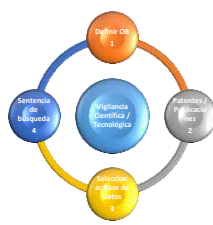
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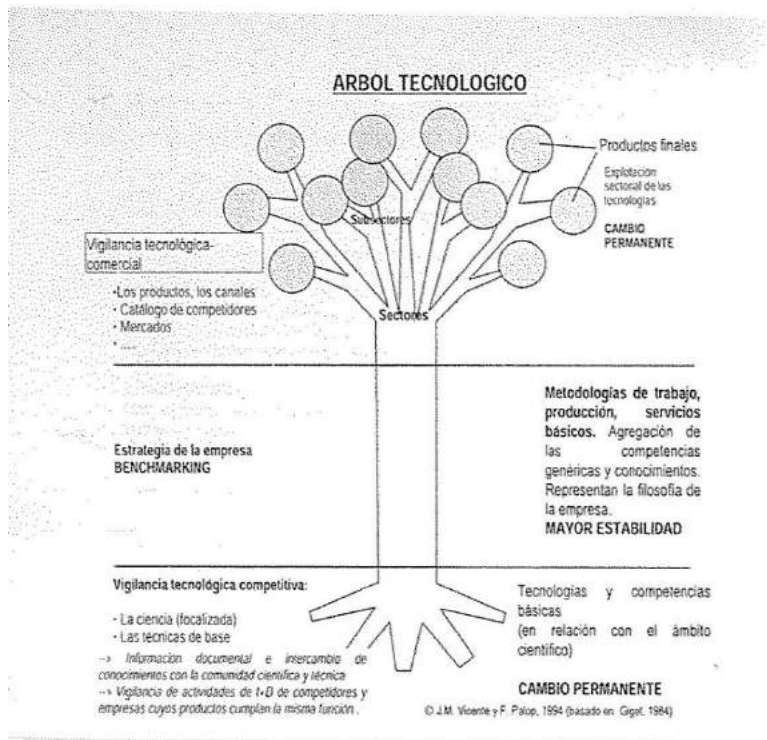
IDENTIFICAR LOS TEMAS / NECESIDADES RELEVANTES DEL SECTOR



Definición del Objetivo de Búsqueda

Lo fundamental es identificar con total claridad lo que se desea buscar, expresándolo en un conjunto acotado de palabras clave que describen la tecnología o el problema que se pretende resolver. Esto se genera a partir de la revisión de documentos bibliográficos referentes al tema de interés, reuniones con expertos, entre otras cosas.

ÁRBOL TECNOLÓGICO: estructura (en formato árbol) de los subsectores a vigilar



Los **ÁRBOLES TECNOLÓGICOS** de Giget (Les bonzais de l'industrie japonaise, 1984) permiten relacionar la actividad de los científicos y la ciencia con las posibles próximas líneas de productos y su tendencia en el ámbito empresarial.

Esta forma de relacionar las competencias de base con los productos, permite conocer cual es su estrategia tecnológica y/o sus competencias.

Mapa conceptual

GENERAL



ESPECÍFICO

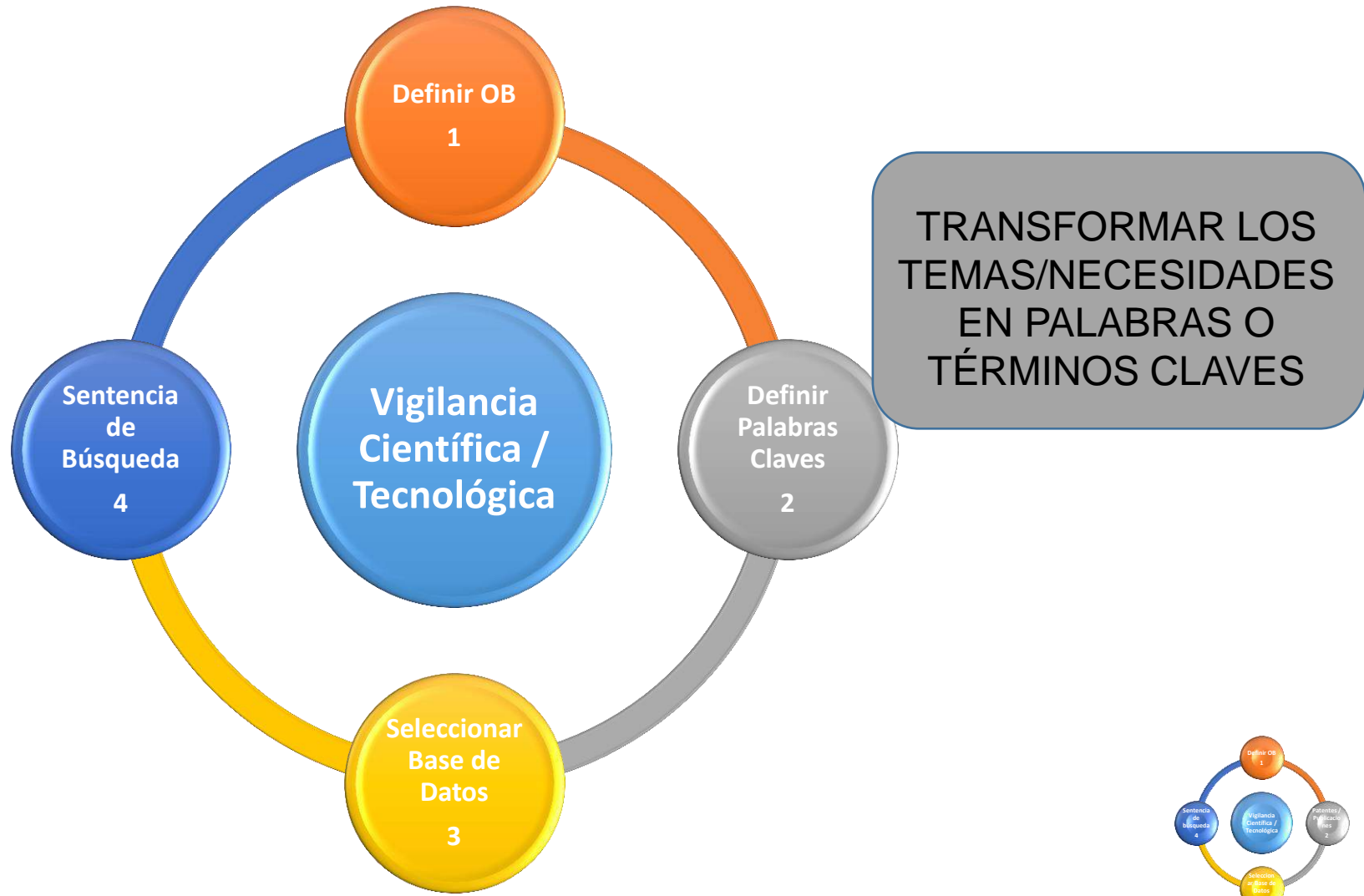
* Elementos específicos: palabras o términos claves para elaborar las ecuaciones de búsquedas.

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Como no existen únicos criterios de búsquedas y no hay reglas fijas para llevar a cabo una búsqueda, es importante definir la región geográfica sobre la cual queremos obtener información. En este sentido, puede seleccionarse entre bases de datos que contienen las patentes correspondientes a un país específico (EUA-USPTO, Patent lens, Free patent online, PatentScope, etc.) o acceder a un conjunto de países simultáneamente a través de portales de búsqueda que ofrecen varias zonas geográficas.

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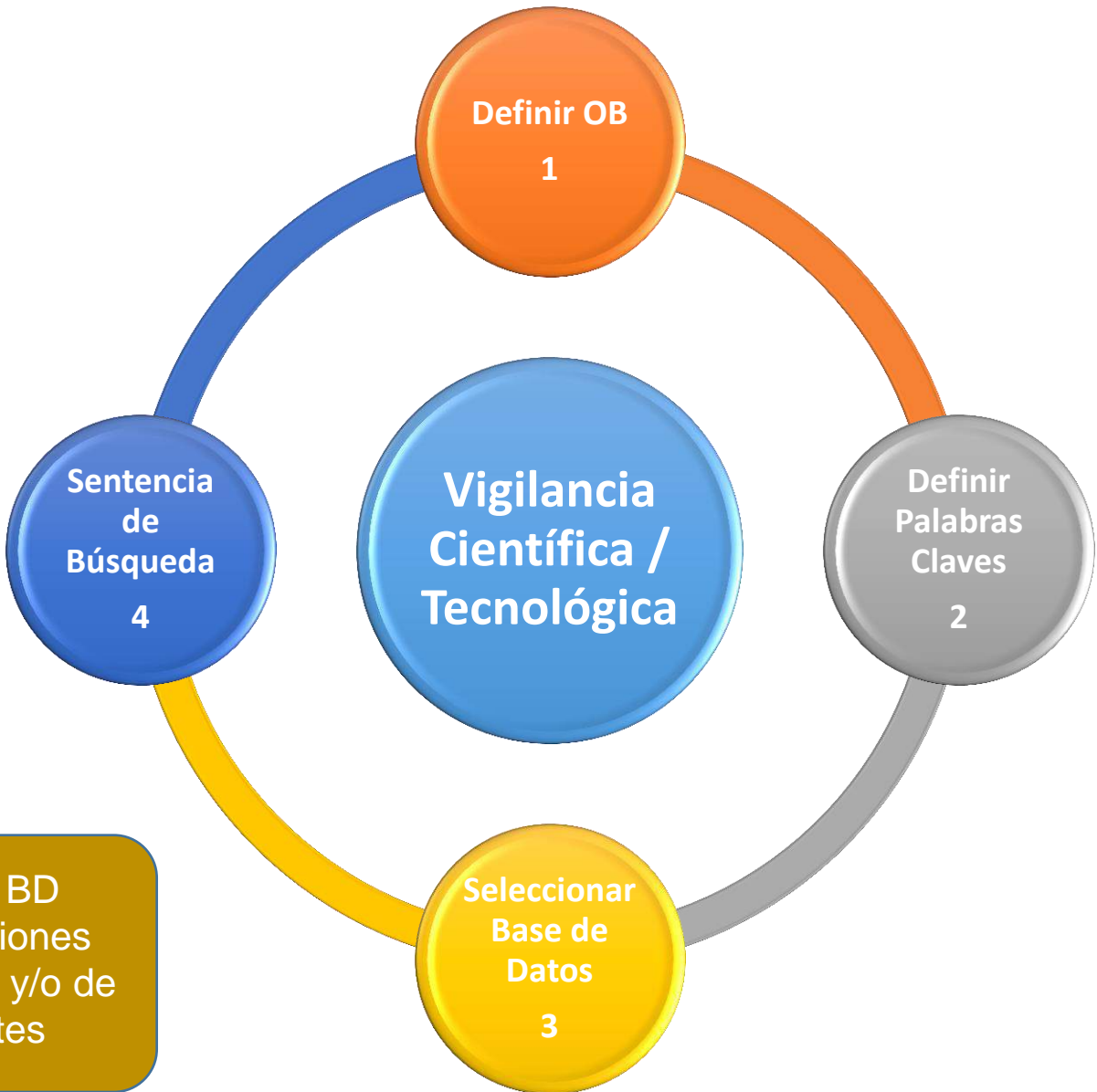




PALABRAS CLAVES

A la hora de definir las palabras claves, es interesante remarcar:

- 1. Definir cuidadosamente el vocabulario**
- 2. Tener cuidado con las diferencias de lenguajes**
- 3. No incluir palabras que pueden obstaculizar la búsqueda**
- 4. Evitar palabras generales**
- 5. Oraciones o frases (adyacencia estricta)**



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★	Inventor: FRECHMAN JAMES [US] BREZOCZKY THOMAS [US] (+7)	Applicant: VELO3D INC [US]	CPC: B01D46/0002 B01D46/0053 B01D46/10 (+26)	IPC: B29C64/209 B29C64/264 B29C64/321 (+4)	Publication info: WO2018183396 (A1) 2018-10-04	Priority date: 2017-03-28
<input type="checkbox"/>	2. METHOD FOR MONITORING 3D PRINTING EQUIPPED WITH 3D PRINTING SLICER AND RECURSIVE LOOP STRUCTURE					
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<input type="checkbox"/>	3. ADDITIVE MANUFACTURING					
★	Inventor: PUIGARDEU ARAMENDIA SERGIO [ES] CHIRON ADRIEN [ES] (+1)	Applicant: HEWLETT PACKARD DEVELOPMENT CO [US]	CPC:	IPC: B29C64/386 B29C64/393 B33Y50/00 (+1)	Publication info: WO2018182594 (A1) 2018-10-04	Priority date: 2017-03-29
<input type="checkbox"/>	4. 3D IMAGING BY MULTIPLE SENSORS DURING 3D PRINTING					
★	Inventor: AMANO JUN [US]	Applicant: KONICA MINOLTA LABORATORY USA INC [US]	CPC:	IPC: B29C64/00 B29C64/20 B29C64/268 (+6)	Publication info: WO2018183003 (A1) 2018-10-04	Priority date: 2017-03-31

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- 8 [20130158378 IONIC BARRIER FOR FLOATING GATE IN VIVO BIOSENSORS](#)
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Analysis

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Int.Class	Appl.No	Title	Applicant	Ctr	PubDate
1. 3717470	A23L 1/03	HYDROLYSIS OF GLUTAMINE WITHIN FOODS AND BEVERAGES TO GLUTAMIC ACID	KIKKOMAN SHOYU CO., LTD.	US	20.02.1973
<p>Glutaminase is added to various foods or beverages containing glutamine. The food or beverage is kept at 10 DEG C to 70 DEG C for at least 0.5 hours so as to hydrolyze the glutamine to glutamic acid and prevent the formation of pyroglutamic acid.</p>					
2. 3658557	A23G 3/32	PROCESS FOR PREPARING COLORING AGENTS FOR FOODS AND BEVERAGES	KYOWA HAKKO KOGYO CO., LTD	US	25.04.1972
<p>A coloring agent for foods and beverages having anti-oxidizing, oxygen-absorbing and lipoxidase-inhibiting properties is prepared by heating an alkaline aqueous mixture of a saccharide and an amino acid to generate the coloring agent, and then dealcalizing the reaction solution with an acid or by treatment on an acidic cation exchange resin. The pH of the aqueous mixture must be at least 11, preferably 11 - 13, in order to obtain the desired properties.</p>					
3. 3964668	B65D 5/26	Simple foldable container for food and beverages	LIN TENHON	US	22.06.1976
<p>A non-leaking paper container which is manually foldable requiring no other tools or equipment, and more particularly a sheet of thick paper upon which are pressed by means of a roll-press inwardly or outwardly folding lines which, when folded in the correct manner, cause the sheet to form a cup or plate-like container having an opening larger than its base; to be used for foods or beverages.</p>					
4. 4022882	A01N 59/12	Germicidal solutions and methods for preserving and purifying milk, other beverages, foods, water and sewage effluent	Hammel Joan A.	US	10.05.1977
<p>Milk or other beverages or foods may be preserved by adding thereto a minor amount of an aqueous germicidal solution of elemental iodine, hydrazine as hydrazine hydrate, and an organic carrier, such as polyvinyl pyrrolidone, with sufficient water to dissolve the other constituents. Such beverages include fruit juices and soft drinks. The germicidal solution may also be employed advantageously for purifying water to be used for drinking or swimming pool purposes, and also for purifying sewage effluent. The polyvinyl pyrrolidone largely overcomes the odor and taste of the iodine in the solution, while the hydrazine completely overcomes the iodine color. Nevertheless, the germicidal effectiveness of the solution is maintained. Sufficient hydrazine is employed to cause the iodine to be dissolved in the water and to remove the iodine color. A modified aqueous solution containing only elemental iodine and hydrazine as hydrazine hydrate may also be employed for the same purposes. The germicidal solutions can also be employed very advantageously as sanitizing and cleansing agents, which are effective, yet non-toxic.</p>					

LENS

Applicants

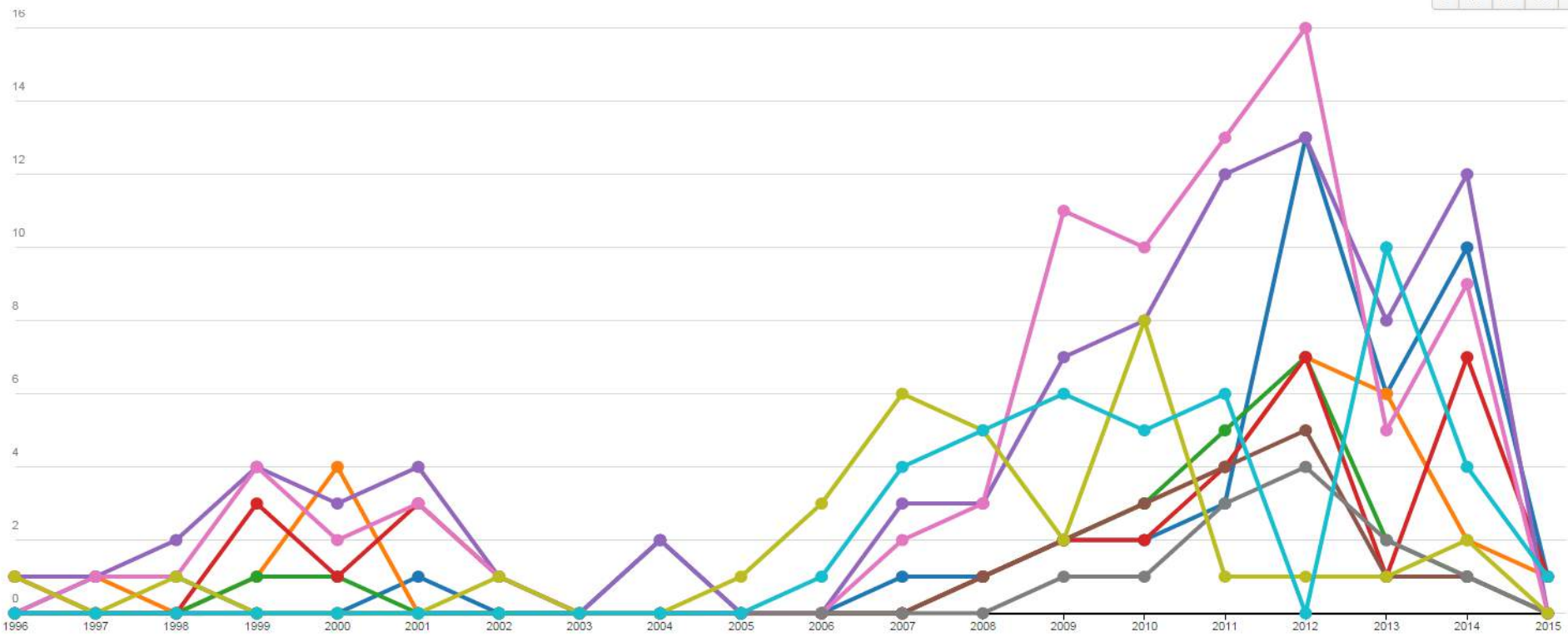
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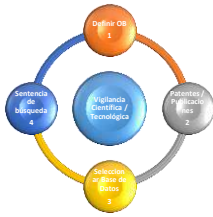
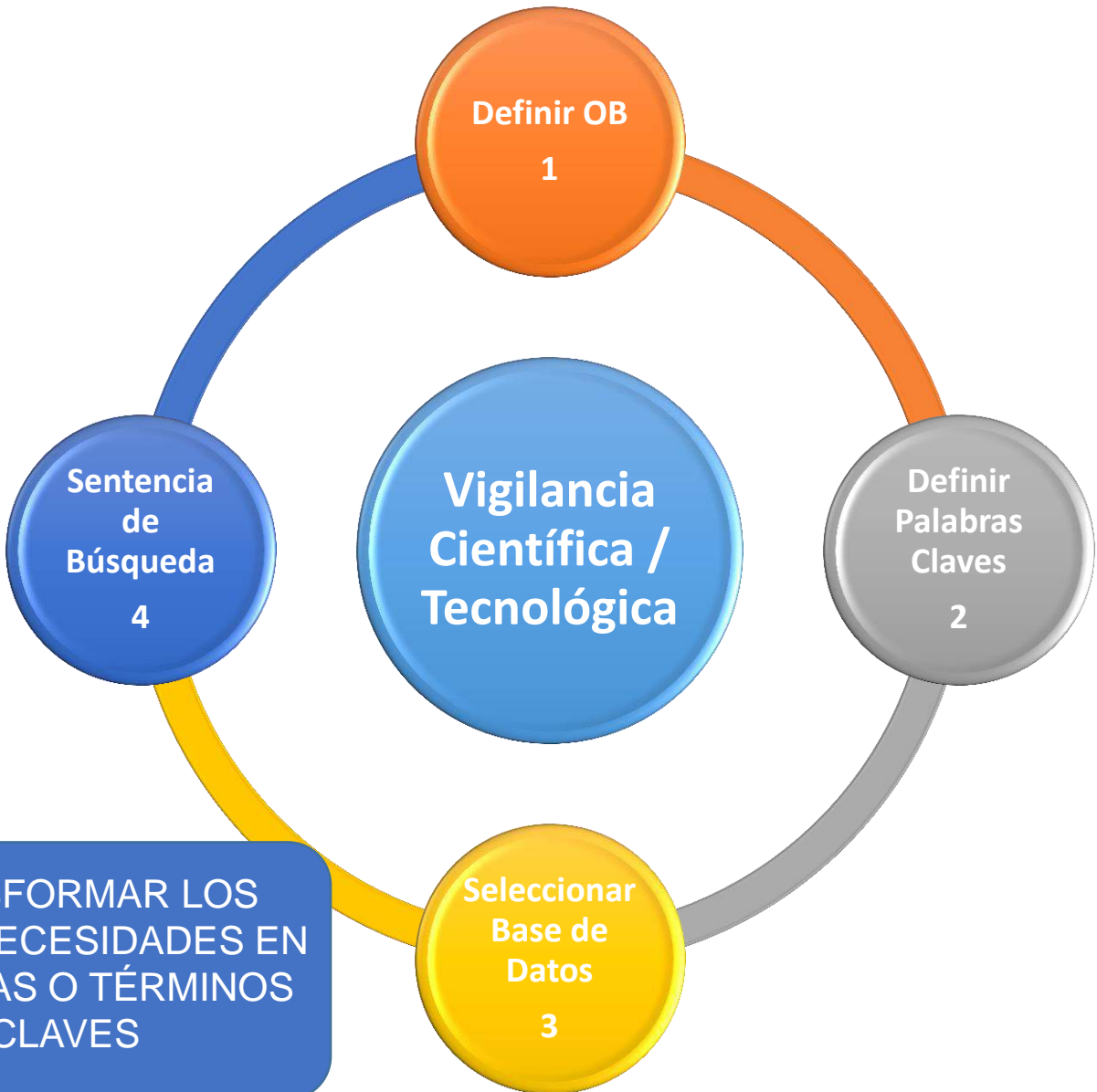
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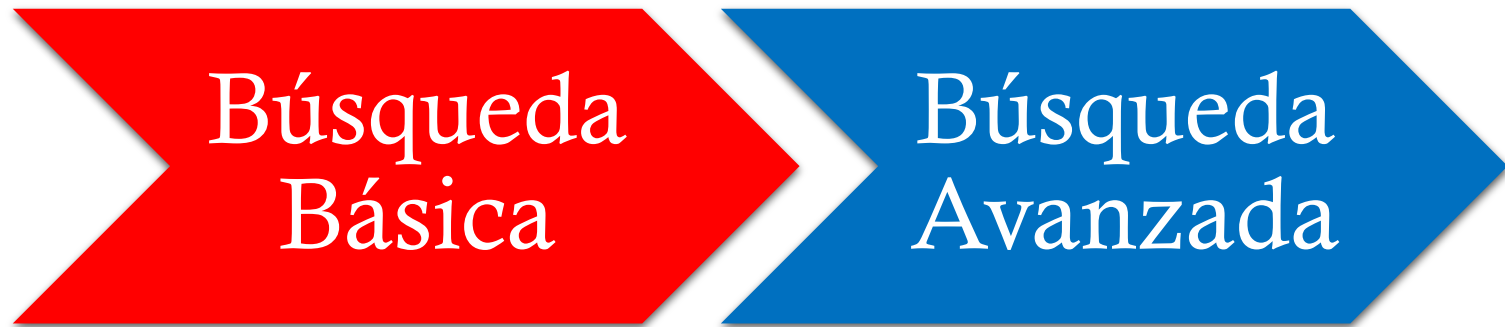


- C07D231/00** Heterocyclic compounds containing 1
- C07D471/00** Heterocyclic compounds containing nitrogen atoms as the only ring...
- C07D487/00** Heterocyclic compounds containing nitrogen atoms as the only ring...
- C07D405/00** Heterocyclic compounds containing both one or more hetero rings...
- C07D401/00** Heterocyclic compounds containing two or more hetero rings
- C07D498/00** Heterocyclic compounds containing in the condensed system at least...
- C07D417/00** Heterocyclic compounds containing two or more hetero rings
- C07D239/00** Heterocyclic compounds containing 1
- C07K7/00** Peptides having 5 to 20 amino acids in a fully defined sequence
- A01N37/00** Biocides



¿Cómo realizar una búsqueda?







Búsqueda básica – Por campos

Título y/o resumen: 3d printing

N° de solicitud: AR097236

Nombre de la empresa: Arcor SAIC

Nombre del solicitante: Juan Perez

Institución de investigación: Conicet

Nombre del Investigador: Ricardo Pollak

IPC: A23



Campos técnicos de un documento de patente



Nº de publicación

1) Número de publicación: **2 480 342**

2) Número de solicitud: 201330085

5) Int. Cl.:

B05D 3/12 (2006.01)
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B44C 3/02 (2006.01)

Código de clasificación

12

SOLICITUD DE PATENTE

A1

2) Fecha de presentación:
25.01.2013

43) Fecha de publicación de la solicitud:
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71) Solicitantes:
FUNDACIÓN CENTRO TECNOLÓGICO ANDALUZ DE LA PIEDRA (100.0%)
Carretera Olula del Río-Macael km. 1,7
04867 Macael (Almería) ES

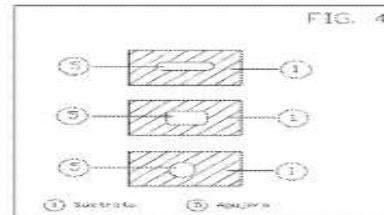
72) Inventores:
CARO HIDALGO, Francisco Javier;
MARTÍNEZ SOLER, Ignacio;
SÁNCHEZ BAJO, María Lourdes y
GARCÍA TORRES, María Teresa

Solicitantes


54) Título: **Proceso para la aplicación de una marca o logotipo sobre superficies sólidas naturales y/o artificiales**

Inventores

57) Resumen:
Procedimiento para llevar a cabo la aplicación de una marca o logotipo sobre superficies sólidas naturales tipo piedra, madera, etc. y/o artificiales tipo cerámicas, plásticos, composites, metal etc. que comprende un trazado mecánico de desgaste de la superficie para la realización de un orificio, la aplicación de una lámina delgada que contiene la marca o logotipo de un material compatible con la resina a utilizar, tipo polietileno, metacrilato, vinilo, papel, metal, etc. y el relleno con una resina transparente tipo poliéster, epoxi o acrílica. El acabado de la superficie a la que se le aplique el procedimiento puede ser un pulido o lijado final, así como cualquier terminación compatible con el sustrato o la resina y que asegure la transparencia de esta última.
El procedimiento puede ser susceptible de incorporarse a una línea de producción, pudiendo hacer el marcado en continuo.



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Meat Science 74 (2006) 113–119

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MEAT SCIENCE

Past, current and potential utilisation of active and intelligent packaging systems for meat and muscle-based products: A review

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Received 18 March 2006; received in revised form 26 April 2006; accepted 26 April 2006

Abstract

Interest in the use of active and intelligent packaging systems for meat and meat products has increased in recent years. Active packaging refers to the incorporation of additives into packaging systems with the aim of maintaining or extending meat product quality and shelf-life. Active packaging systems discussed include oxygen scavengers, carbon dioxide scavengers and emitters, moisture control agents and antimicrobial packaging technologies. Intelligent packaging systems are those that monitor the condition of packaged foods to give information regarding the quality of the packaged food during transport and storage. The potential of sensor technology, indicators (including integrity, freshness and time-temperature (TT) indicators) and radio frequency identification (RFID) are evaluated. Strategies for use in meat and meat products. Recognition of the benefits of active and intelligent packaging technologies by the food industry, development of economically viable packaging systems and increased consumer acceptance is necessary for commercial realisation of these packaging technologies. © 2006 Elsevier Ltd. All rights reserved.

Keywords: Meat; Packaging; Active; Intelligent

1. Introduction

Due to increased demands for greater stringency in relation to hygiene and safety issues associated with fresh and processed meat products, coupled with ever-increasing demands by retailers for cost-effective extensions to product shelf-lives and the requirement to meet consumer expectations in relation to convenience and quality (increased product range, easy use and minimum product preparation, provision of more product information and packaging impact on the environment), the food packaging industry has rapidly developed to meet and satisfy expectations. In fact, so rapid has this development been that food companies, and more specifically meat processors, struggle to keep pace with developments. Yet despite major developments in packaging materials and systems, the fundamental principles of packaging meat products remains the same.

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Packaging fresh meat is carried out to avoid contamination, delay spoilage, prevent rancidity, enzymatic activity to improve tenderness, reduce weight loss, and inhibit application to ensure an erythrocytic or cherry-red colour in red meats at retail or customer level (Brody, 1997). When considering processed meat products, factors such as substitution, lipid oxidation, discoloration and loss of aroma must be taken into account (Monday, 1996). Many meat packaging systems currently exist, each with different attributes and applications. These systems range from overwrap packaging for short-term chilled storage and/or retail display, to a diversity of specially modified atmosphere packaging (MAP) systems for long-term chilled storage and/or display, to vacuum packaging, bulk-gas flushing or MAP systems using 100% carbon dioxide for long-term chilled storage. Due to the diversity of product characteristics and food packaging definitions and applications, any packaging technology offering to deliver more product and quality related to an economic and diverse market would be favourably welcomed. Two such packaging approaches currently exist and can be divided into two distinct categories:

1. **Active packaging:** This involves the incorporation of substances into the packaging system that actively interact with the product or the environment to extend shelf-life or improve quality. Examples include oxygen scavengers, carbon dioxide scavengers and emitters, moisture control agents and antimicrobial packaging technologies.

2. **Intelligent packaging:** This involves the incorporation of sensors or indicators into the packaging system that monitor the condition of the product or the environment to provide information regarding the quality of the packaged food during transport and storage.

The potential advantages of intelligent packaging for muscle-based foods are many and varied. Apart from aspects of quality, safety, and distribution already outlined, intelligent packaging offers considerable potential in a marketing tool and the establishment of brand differentiators for meat products. Assessing intelligent packaging can effectively provide solutions to current packaging and consumer problems. It appears likely that intelligent packaging systems for muscle-based food products will become more commercially viable and common-place in the years to come.

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J.P. Kerry et al. / *Meat Science* 74 (2006) 113–119

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[1] DOI. sistema DOI es dar a las publicaciones científicas un número específico que cualquiera puede utilizar para localizar a través de la Red el citado artículo.



WIPO Al sitio web de la OMPI 2010.01

Oficina Española de Patentes y Marcas

Version:

Símbolo en curso:

[A](#) | [B](#) | [C](#) | [D](#) | [E](#) | [F](#) | [G](#) | [H](#)

Nivel: básico avan.

Idioma: Es. En.

Modo vista: trayectoria completo jerárquica

Orden norm.: sí no

Mostrar: Eliminado

CIP	Definiciones	Ilustraciones	RCL	Palabras clave	Compilación	Ayuda	Opciones
A01B	TRABAJO DE LA TIERRA EN AGRICULTURA O EN SILVICULTURA; PARTES CONSTITUTIVAS O ACCESORIOS DE MAQUINAS O INSTRUMENTOS AGRICOLAS, EN GENERAL (apertura o recubrimiento de surcos o de hoyos para la siembra, plantación o abonado A01C 5/00 ; máquinas para la recogida de raíces o tubérculos A01D ; segadoras convertibles en aparatos para trabajo de la tierra o capaces de trabajar la tierra A01D 42/04 ; segadoras combinadas con instrumentos para trabajo de la tierra A01D 43/12 ; trabajo de la tierra para obras públicas o explotaciones mineras E01, E02, E21)						
A01B 1/00	Herramientas manuales (corta bordes para césped A01G 3/06)						
A01B 1/02	• Layas; Palas						
A01B 1/04	• • con dientes						
A01B 1/06	• Azadas; Excavadoras manuales (binadoras)						
A01B 1/08	• • con hoja única						
A01B 1/10	• • con dos o varias hojas						
A01B 1/12	• • con hojas dentadas						
A01B 1/14	• • sólo con dientes						
A01B 1/16	• Escardillos (amocafres)						
A01B 1/18	• • Herramientas en forma de pinzas						
A01B 1/20	• Combinaciones de diferentes clases de herramientas manuales						
A01B 1/22	• Fijación a los mangos de las hojas o similares (mangos para herramientas o su fijación, en general B25G); Hojas intercambiables o ajustables						
A01B 1/24	• para el tratamiento de praderas o céspedes [2]						
Arados							
A01B 3/00	Arados de reja fija						
A01B 3/02	• Arados de tracción humana						
A01B 3/04	• Arados de tracción animal						
A01B 3/06	• • no reversibles, es decir, incapaces de hacer un surco adyacente en el viaje de retorno (labor en plancha)						
A01B 3/08	• • • Arados						
A01B 3/10	• • • Arados con juego delantero; Arados de rueda única						
A01B 3/12	• • • Arados de dos ruedas						
A01B 3/14	• • • Arados de soporte						
A01B 3/16	• • Arados reversibles, es decir, capaces de hacer un surco adyacente en el trayecto de retorno (labor en plano)						
A01B 3/18	• • • Arados de torsión						
A01B 3/20	• • • Arados basculantes						
A01B 3/22	• • • con elementos de laboreo paralelos que trabajan alternativamente (arados "tilburg" dobles)						
A01B 3/24	• Arados tirados por tractor (A01B 3/04 tiene prioridad)						
A01B 3/26	• • no reversibles						
A01B 3/28	• • Arados reversibles						
A01B 3/30	• • • Arados de torsión						
A01B 3/32	• • • Arados basculantes						
A01B 3/34	• • • Arados con elementos de laboreo paralelos que trabajan alternativamente (arados "tilburg" dobles)						
A01B 3/36	• Arados transportados						
A01B 3/38	• • Arados no reversibles						

Clasificación Internacional de Patentes – IPC: Ejemplos

- ▶ **CIP / IPC / CPC (OMPI)**
 - A47J 21/30
- ▶ **ECLA (OFICINA EUROPEA)**
 - A47J 21/30A2
- ▶ **USCL (ESTADOS UNIDOS)**
 - 223/85
- ▶ **DEKLA (ALEMANIA)**
 - A47J 21/30GOL



OPERADORES LOGICOS (Booleanos)

OR: se utiliza para combinar términos sinónimos

AND: se utiliza para unir conceptos diferentes

NOT: se utiliza para eliminar aspectos de la materia que no te interesan

TRUNCADORES (Wildcards)

Truncadores ilimitados:

Asterisco (*): sustituye número ilimitado de caracteres

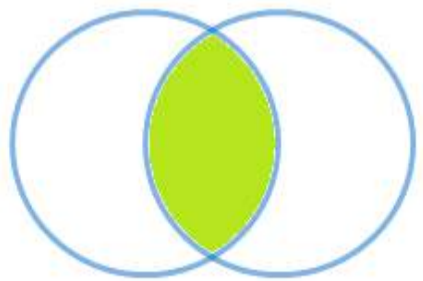
Ej. Bote*: botella, botellón, botes, botellones.

Truncadores limitados:

Signo de interrogación (?): sustituye un carácter

Ej. Ben?eno: benceno, benzeno.

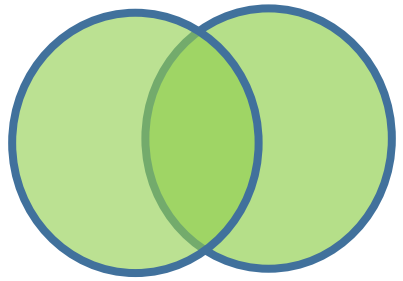
El operador AND se utiliza para unir conceptos diferentes.



A AND B

Recupera únicamente los registros en los que aparecen ambas palabras buscadas (Zona achurada),

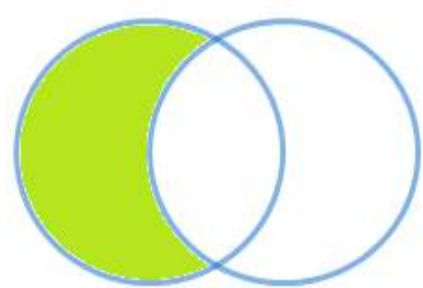
El operador OR se utiliza para combinar términos sinónimos.



A OR B

Recupera los registros en los que aparece cualquiera de las palabras buscadas o bien ambas a la vez.

El operador NOT se utiliza para eliminar aspectos de la materia que no te interesan.



A NOT B

Recupera los documentos que aparecen en A y no en B. Se debe utilizar con cuidado porque a veces lleva a excluir documentos que sí interesan.

Campo	USPTO	Patentscope	FreePatent	PatentLens
Título	TTL	ET	TTL	title
Resumen	ABST	ABE	ABST	abstract
Descripción	SPEC	DE	SPEC	description
Reivindicaciones	ACLM	CL	ACLM	claims

Truncador	USPTO	Patentscope	FreePatent	PatentLens
Ilimitado	\$	*	*	*
Limitado	?	N/D	?	N/D

KW + OPERADORES

Ajustes de Búsquedas

Búsqueda de alta recuperación:

- Usar O (OR) para añadir conceptos
- Eliminar conceptos
- Eliminar limitaciones

Búsqueda de alta precisión:

- Utilizar Y (AND) al añadir conceptos
- Utilizar vocabulario controlado
- Buscar solo en títulos o resúmenes
- Buscar según idioma, año de publicación, etc.

Publicaciones Científicas

Ecuación	TI=(((E adj manufacturing) or (rapid ADJ prototyp*) or (additiv* adj manufactur*) or ((free adj form) near fabricat*)) OR ((manufactur* or print* or fabricat* or prototyp* or (material* near3 increase*)) and (("3DP" or (three adj dimension*) or ("3D" or (3 adj dimension*))) OR ((manufactur* or print* or fabricat* or prototyp*) near2 (generative or (additive* near3 layer*))) OR ((Color* adj Jet* adj Print*) or (Powder* adj bed* adj print*) or (Fuse* adj Deposit* adj Model*) or (Select* adj Laser adj Sinter*) or Stereolithograph*)) NOT ALL=(((feed* OR liquid*) adj additive*) OR pharma* OR medica* OR stereoscopic* OR (oxidation ADJ product*) OR (streaming ADJ interactive*) OR nano* OR (non adj halogen) OR (seed ADJ culture) OR (nanometre adj2 fiber*) OR (nanometer adj2 fibre*) OR antibacteria* OR (media adj access adj control) OR (multi adj wafer adj 3D adj CAM adj cell*) OR (3 adj2 sigma) or (three ADJ sigma) OR (rheolog* near additive*) OR (vibration near3 isolator*) OR (no adj3 elastomeric*) OR (non-elastomeric*) OR nano* OR medic* OR (veterinary adj science) OR hygiene Or implant* or odontology* or heart*) AND (PY>=(2006) AND PY<=(2015));
Fuente	Colección Web of Science – Thomson Innovation
Periodo de tiempo de búsqueda	Desde el 2006 al 2015
Cantidad de registros	13
Campos de búsquedas	Todos los campos

Fuente: elaboración propia.

Patentes de Invención

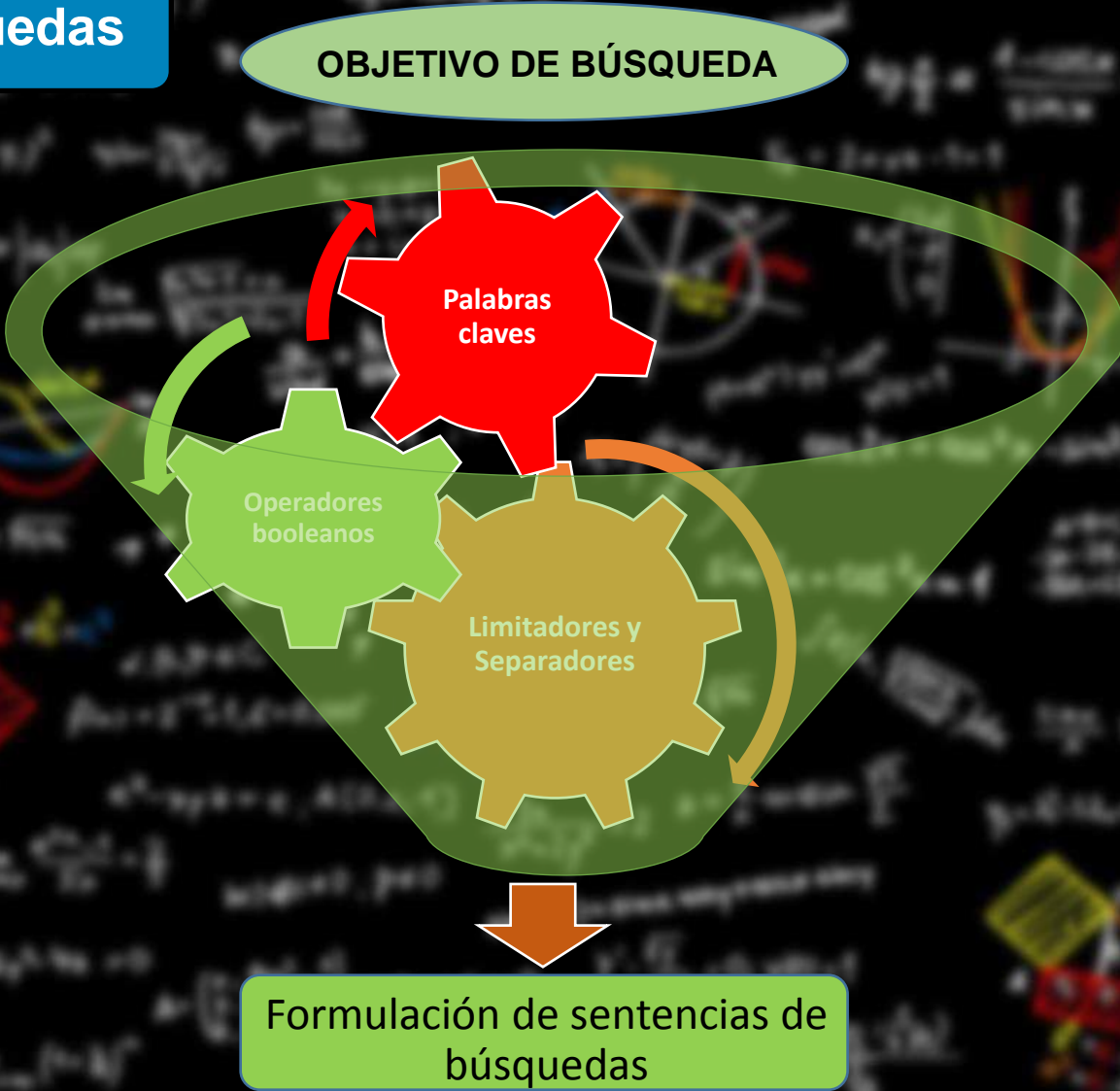
Ecuación	(TAB=((additiv* adj manufactur*) OR (E adj manufacturing) OR (3DP) OR (three adj (dimension* or 3d)) OR (3 adj D) OR (3 adj dimension*) OR ((free adj form) near3 fabricat*) OR ((manufactur* or print* or fabricat* or prototyp*) near3 (generative or (additive* near3 layer*))) OR (material* near3 increase*) OR (Color* AND Jet* AND Print*) OR (Powder* AND bed* AND print*) OR (Fuse* AND Deposit* AND Model*) OR (Solid* AND (Free adj Form) AND Fabricat*) OR (Select* AND Laser AND Sinter*) OR Stereolithograph* OR Robocast* OR (Hydrocollo* AND Print*)) AND (PY>=(2005) AND PY<=(2015)) AND AIC=(A23* or b29c*) NOT AIC=(A61* or B41*) OR (TAB=((additiv* adj manufactur*) OR (E adj manufacturing) OR (3DP) OR (three adj (dimension* or 3d)) OR (3 adj D) OR (3 adj dimension*) OR ((free adj form) near3 fabricat*) OR ((manufactur* or print* or fabricat* or prototyp*) near3 (generative or (additive* near3 layer*))) OR (material* near3 increase*) OR (Color* AND Jet* AND Print*) OR (Powder* AND bed* AND print*) OR (Fuse* AND Deposit* AND Model*) OR (Solid* AND (Free adj Form) AND Fabricat*) OR (Select* AND Laser AND Sinter*) OR Stereolithograph* OR Robocast* OR (Hydrocollo* AND Print*)) AND (PY>=(2005) AND PY<=(2015)) AND AIC=(b29c* or a23*) NOT AIC=(A61* or B41*))
Herramienta de búsqueda	Thomson Innovation
Periodo de tiempo de búsqueda	Desde 2005 al 2015
Cantidad de registros	1620 resultados - 1239 familias
Campos de búsquedas	Título, resumen, códigos IPC

Fuente: elaboración propia.

- ❖ Definir nuevas palabras clave (título, solicitante, inventor, etc.)
- ❖ Identificar al menos un documento relevante y su familia de patentes
- ❖ Estudiar dicho documento relevante y familia (IPC, ECLA, USCL, búsquedas que posee, inventor, solicitante, palabras técnicas utilizadas, etc.)
- ❖ Realizar una búsqueda por IPC o nueva palabra clave
- ❖ Obtener documentos relevantes completos
- ❖ Realizar procesos iterativos de búsquedas



Sentencias de Búsquedas



PREGUNTAS???

MUCHAS GRACIAS...!!!

Esp. Ing. Miguel Guagliano

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